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Draft Amendments to CU Technical Regulation on Food Safety

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Policy and Program Announcements

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Report Highlights:

The Eurasian Economic Commission (EEC), which is the regulatory body of the Russia-Kazakhstan-Belarus Customs Union (CU), published draft amendments to the Technical Regulation of the Customs Union “On Food Safety” on its website. There is a public comment period, starting April 29, 2013, and ending June 30, 2013. Interested U.S. parties are encouraged to share their comments and concerns with USDA’s enquiry point (IRSD@fas.usda.gov). As of the date of publication of this report, FAS/Moscow does not believe this measure has been notified to the World Trade Organization.

General Information

On April 29, 2013, the Eurasian Economic Commission (EEC), which is the regulatory body of the Russia-Kazakhstan-Belarus Customs Union (CU), published the following draft document on its website:

- [Draft Amendments to the Technical Regulation of the Customs Union "On Food Safety" \(TR TS 021/2011\)](#)

An unofficial English translation of the above-referenced draft amendments can be found below. There is a public comment period, starting April 29, 2013, and ending June 30, 2013. Interested U.S. parties are encouraged to share their comments and concerns with USDA's enquiry point (IRSD@fas.usda.gov). USDA, in turn, will share collected comments/concerns with the Eurasian Economic Commission.

As of the date of publication of this report, FAS/Moscow does not believe this measure has been notified to the World Trade Organization.

For translation of the original CU Technical Regulation "On Food Safety" please see [RS1233 Customs Union Technical Regulation on Food Safety](#).

BEGIN UNOFFICIAL TRANSLATION:

Draft

ATTACHMENT

to Decision of the Council
of the Eurasian Economic Commission
No. _____ of "_____" _____ 2013

AMENDMENTS to the Technical Regulation of the Customs Union "On Food Safety" (TR TS 021/2011)

1. In sub-items 9, 10, and 11 of item 8, article 8, as well as in sub-items 6, 7, and 8 of item 9, article 8 the word "above" shall be replaced with "more than."
2. In item d) of article 32 the words "(non-finish)" shall be deleted.
3. In sub-item 1 of item 2, article 36, the words "Article 35" shall be replaced with "Article 33."
4. In item 3 of article 36 the words "Article 33" shall be replaced with "Article 35."
5. In the first paragraph of article 39 "(or)" shall be deleted.
6. The title of item 1.3 in Table 1 of Annex No. 2 to the Technical Regulation shall read as follows: "Flour-and-Cereals and Bakery Products."
7. The title of item 1.6 in Table 1 of Annex No. 2 to the Technical Regulation shall read as follows: "Fatty Products."

8. Item 1.10 in Table 1 of Annex No. 2 to the Technical Regulation shall be deleted.
 9. Item 1.13 in Table 1 of Annex No. 2 to the Technical Regulation shall be deleted.
 10. Item 4 of Annex No. 3 to the Technical Regulation shall read as follows:

“4. Flour and cereals and bakery products

Indicators	Allowable levels, mg/kg, not above	Notes
Toxic elements		
lead	0.5	Products of processing of cereals and leguminous crops, except for food offal, bread and bakery products
	1	Food offal (wheat, rye)
arsenic	0.35	Bread, bakery products and bun products
	0.2	Products of processing of cereals, except for leguminous crops, bread and bakery products
	0.3	Products of processing of leguminous crops
cadmium	0.15	Bread, bakery products and bun products
	0.1	Products of processing of cereals and leguminous crops, except for bread and bakery products
mercury	0.07	Bread, bakery products and bun products
	0.03	Grit, oatmeal, flakes, flour, food offal
	0.02	Macaroni products, bublik, dry bread crumbs' products, straw etc.
	0.015	Bread, bakery products and bun products
Mycotoxins		
aflatoxin B ₁	0.005	Products of processing of cereals and leguminous crops
desoxynivalenol	0.7	Products of processing of wheat
	1	Products of processing of barley
T-2 toxin	0.1	Products of processing of cereals
zearalenone	1	Food offal (wheat, barley, maize)
	0.2	Products of processing of cereals (wheat, barley, maize)
ochratoxin A	0.005	Products of processing of cereals - wheat, barley, rye, oats, rice
Nitrosamines (the sum of NDAMA and NDEA)	0.015	Brewer's malt
Pesticides		
- HCH (alpha, beta, gamma-isomers)	0.5	Products of processing of cereals and leguminous crops
- DDT and its metabolites	0.02	Products of processing of cereals
	0.05	Products of processing of leguminous crops
- 2,4-D acid, its salts and esters	not allowed	Products of processing of cereals and leguminous crops
- hexachlorbenzene	0.01	Products of processing of wheat
- mercury organic pesticides	not allowed	Products of processing of cereals and leguminous crops
Oligo-sugars, %, not above	2	Food offal (for soybean protein products) for dietary and baby nutrition.
Trypsin inhibitor, %, not above	0.5	Food offal (for soybean protein products) for dietary and baby nutrition
Infestation with the pests of bread stocks (insects, mites)	not allowed	Grit, oat meal, flakes, flour from food grain of cereals.

Indicators	Allowable levels, mg/kg, not above	Notes
Infestation with the pests of bread stocks (insects, mites), total infestation density	not allowed	Food offal (wheat, rye) Grit, oat meal, flakes, flour from food grain of cereals.
Infestation with "potato" disease agents	not allowed	Food offal (wheat, rye) For wheat flour used for baking bread of white grades; in 36 hours after a trial laboratory baking

11. Item 6 of Annex No. 3 to the Technical Regulation shall be supplemented with a line:
- for indicator "Pesticides" HCH (alpha, beta, gamma-isomers) as follows:

0.2	Tea (black, green, brick)
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- for indicator "Pesticides" DDT and its metabolites as follows:

0.2	Tea (black, green, brick)
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12. Item 7 of Annex No. 3 to the Technical Regulation shall read as follows: "7. Oil and Fat Products and Fat Products"

13. In Item 7 of Annex No. 3 to the Technical Regulation the following shall be deleted:

- the words "seeds of soybean, cotton" in column "Notes" of the line with the indicator "HCH (alpha, beta, gamma-isomers)"
- in section "Pesticides" of the line with the indicator "HCH (alpha, beta, gamma-isomers)"

0.4	Seeds of flax, mustard, rape
0.5	Seeds of sunflower, peanut, maize

- in section "Pesticides" of the line with the indicator "DDT and its metabolites"

0.1	Seeds of flax, mustard, rape
0.15	Seeds of sunflower, peanut

14. Section "Toxic elements" in item 9 of Annex No. 3 to the Technical Regulation shall be supplemented with the following line:

Chrome	10	Gelatine, concentrates of connective tissue proteins
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15. In item 1 of Section "Appendices for all sections" of Annex No. 3 to the Technical Regulation:

- the word "Antibiotics" shall be supplemented with a footnote <*> as follows: "It is also necessary to control residues of the antibiotics, which were used during production of food raw materials of animal origin."
- the word "laevomycetin" shall be supplemented with "(chloramphenicol),"
- the allowable level of laevomycetin (chloramphenicol) "not allowed (<0.01 mg/kg) shall read as follows: "not allowed (<0.0003 mg/kg.)"

16. Item 2 of Section “Appendices for all sections” of Annex No. 3 to the Technical Regulation shall be supplemented with the following words: “Maximum level does not refer to products containing less than 1% of fat.”

17. In sub-section “Baby food products” of Section “Appendices for all sections” of Annex No. 3 to the Technical Regulation:

- the word “laevomycetin” shall be supplemented with “(chloramphenicol),”
- the allowable level of laevomycetin for all listed groups of baby food products shall read as follows: “not allowed (<0.0003 mg/kg).”

18. In line 15 of Annex No. 4 to the Technical Regulation the name of a group of products shall read as follows: “Flour, grits, meals, and macaroni products.”

19. Annex No. 5 to the Technical Regulation shall read as follows:

Annex No. 5
to the Technical Regulation
of the Customs Union
“On Food Safety”
(TR TS 021/2011)

Requirements for Unprocessed Food (Eatable) Raw Materials of Animal Origin

I. Requirements for Meat and Other Meat Raw Materials

Meat and other meat raw materials must result from slaughter of healthy animals grown at farm enterprises or in administrative districts in accordance with regionalization officially free from animal diseases, as established by the regulatory legal acts that are included in the legal framework of the Customs Union and Single Economic Space.

Meat and other meat raw materials should meet the following requirements:

- 1) meat and other meat raw materials made of beef and mutton should be received from the slaughter of animals who received no fodder of animal origin containing proteins of ruminant animals, except for substances recommended by the OIE Code;
- 2) Each pig carcass should be examined for trichinellosis with negative results or pork should be subjected to freezing, as indicated in the table below:

Time (hours)	Temperature (° C)
106	-18
82	-21
63	-23.5
48	-26
35	-29
22	-32
8	-35
½	-37

- 3) meat and meat raw materials should not be received from the carcasses, which:

- during postmortem examination reveal changes typical for FMD, plague, anaerobic infections, tuberculosis, leucosis and other communicable diseases, helminth activity (such as cysticercosis, trichinellosis, sarcosporidiosis, onchocercosis, echinococcosis and others), or poisoning;

- were defrosted during storage;
- have signs of deterioration;
- have the core temperature measured in the thigh muscles of above minus 8 degrees Celsius for frozen meat and above plus 4 degrees Celsius for chilled meat;
- contain viscera remains, tissue haemorrhages, unremoved abscess, gadfly larvae, cleaning of serosal cuticles and removed lymph glands, mechanical pollutions, as well as unnatural meat color, smell or flavor (of fish, drugs, herb, etc.);
- contain preservation matters;
- contaminated with salmonella to the level posing a hazard to human health, according to the requirements established by the present Technical Regulation;
- treated with coloring matters.

II. Requirements for Poultry Meat

Poultry meat must result from killing of healthy poultry grown at farm enterprises or in administrative districts in accordance with regionalization officially free from contagious diseases, as established by the regulatory legal acts that are included in the legal framework of the Customs Union and Single Economic Space.

It is not allowed for poultry meat to have the following:

- if postmortem examination reveals changes typical for communicable diseases, helminth activity, or poisoning;
- if the poultry is uneviscerated or semieviscerated;
- if it has poor organoleptic properties;
- if the core temperature is above minus 12 deg. C for frozen poultry (the storage temperature must be minus 18 deg. C);
- if it contains preservation matters;
- if it is contaminated with Salmonella to the level posing a hazard to human health, according to the requirements established by the present Technical Regulation;
- if colouring or aromatic matters were applied to it, or if it was subjected to ionizing radiation or UV radiation;
- if it has pigmentation unusual for the species;
- poultry meat with signs of spoilage;
- if the poultry was subjected to natural or synthetic estrogenic or hormonelike substances, thyreostatic agents, antibiotics, pesticides and other medications administered before killing later than recommended by relevant directions for use.

III. Requirements for Horse Meat

Horse meat must originate from animals obtained at the premises free from animal diseases, as established by the regulatory legal acts that are included in the legal framework of the Customs Union and Single Economic Space.

It is not allowed for horse meat to have the following:

- if postmortem examination reveals changes typical for communicable diseases, helminth activity, or poisoning;
- if the carcass contains viscera remains, has tissue haemorrhages, abscess, gadfly larvae, if the serosal cuticles are cleaned up and lymph glands are removed, if mechanical pollutions are present, or if the meat has an unnatural smell or flavour;

- if the core temperature measured in the thigh muscles is above minus 8 degrees Celsius for frozen meat and above plus 4 degrees Celsius for chilled meat;
- if the meat is contaminated with Salmonella or other infectious microorganisms;
- if colouring or aromatic matters were applied to the meat, or if it was subjected to ionizing radiation or UV radiation;
- if the animal was subjected to natural or synthetic estrogenic or hormonelike substances, thyreostatic agents, antibiotics, pesticides and other medications administered before slaughter later than recommended by relevant directions for use.

IV. Requirements for Domestic Rabbit Meat

The meat must come from healthy rabbits grown at farm enterprises or in administrative districts in accordance with regionalization officially free from communicable diseases, by the regulatory legal acts that are included in the legal framework of the Customs Union and Single Economic Space.

It is not allowed for rabbit meat to have the following:

- if postmortem examination reveals changes typical for communicable diseases, helminth activity, or poisoning;
- if the meat has poor organoleptic properties;;
- if it contains preservatives;
- if it is contaminated with Salmonella or agents of other bacterial infections;
- if colouring or aromatic matters were applied to the meat, or if it was subjected to ionizing radiation or UV radiation;
- if the meat has dark pigmentation;
- if it was defrosted during storage;
- if the core temperature is above minus 12 degrees Celsius for frozen rabbit meat (the storage temperature must be minus 18 degrees Celsius);
- if the rabbits were subjected to natural or synthetic estrogenic or hormonelike substances, thyreostatic agents, antibiotics, pesticides and other medications administered before slaughter later than recommended by relevant directions for use.

V. Requirements for Raw Milk of Bovine and Small Cattle, Raw Skimmed Milk and Raw Cream

Raw milk, raw skimmed milk and raw cream shall be obtained from healthy animals from the premises officially free from animal diseases, as established by the regulatory legal acts that are included in the legal framework of the Customs Union and Single Economic Space.

VI. Requirements for Game Meat

The game must result from killing of healthy animals (game birds) and exotic animals who lived (were kept at) hunting grounds or breeding farms officially free from animal diseases, as established by the regulatory legal acts that are included in the legal framework of the Customs Union and Single Economic Space. During postmortem examination meat of wild and exotic animals should not reveal changes typical for contagious diseases, as well as infestation by helminthes, serous coats should not be cleaned, lymph nodes should not be removed.

Animal meat (each carcass) must be tested for trichinellosis with negative result.

Meat must not have hemorrhages in tissues, unremoved abscesses, larvae of gadfly, mechanical pollutions, as well as unnatural meat, smell, flavor of fish, herbs, drugs, etc.;

The meat must have no bruises, un-removed abscess, gadfly larvae, mechanical pollutions, and no unnatural smell or flavour such as fish, herb, medicine etc.

Meat must be stored and transported in compliance with the temperature regime, core temperature in muscle of thigh of which is not higher than minus 8 degrees Celsius for frozen meat (during storage minus 18 degrees Celsius), and not higher than plus 4 degrees Celsius for chilled one; must not be subjected to defreezing, not contain conservation means, not contaminated with salmonella or agents of other bacterial infections, not treated with coloring materials, ionizing radiation or ultra violet rays.

VII. Requirements for Products from Water Biological Resources and Aquaculture Species

Products from water biological resources (live, chilled, frozen fish, roe, crustaceans, shellfish, mammals, and other aquatic animals and species) shall originate from safe harvesting (fishing) areas, and products of aquaculture species from the premises (establishments,) that are safe in veterinary terms are permitted for utilization.

Products from water biological resources and products of aquaculture of animal origin (hereinafter “fish raw materials”) must be tested for parasites, bacterial and other infections. Parasitologic safety properties for fish raw materials are provided in Tables 1 through 4 of Annex No. 6.

If living parasites and their larvae are found but do not exceed permissible limits, approved practices must be applied to neutralize them and make the fish raw materials safe.

It is not allowed for fish raw material to have the following:

- if the core temperature of frozen fish material is above minus 18 degrees Celsius;
- contaminated with salmonella or agents of other bacterial infections;
- treated with coloring materials, ionizing radiation or ultra violet rays;
- with changes typical for contagious diseases;
- if the material has poor organoleptic properties;
- if it was defrosted during storage;
- if it originates from poisonous fish belonging to Tetraodontidae, Molidae, Diodontidae, or Canthigasteridae family;
- if the material contains biotoxins hazardous to human health.

Aquaculture products grown in a recirculating aquaculture system (RAS) require a transitional store period.

Clams, echinoderms, turnicates and sea gastropods must be subjected to aging in cleaning centers.

Fish materials must not contain natural or synthetic estrogenic hormonelike substances, thyrostatic drugs, antibiotics, other medicines or pesticides.

VIII. Requirements for Natural Honey and Apiculture Products

Natural honey and apiculture products received from the premises (apiaries) and administrative territories in accordance with regionalization, free from diseases, as established by the regulatory legal acts that are included in the legal framework of the Customs Union and Single Economic Space.

Honey and apiculture products must not:

- have altered organoleptic or physical-chemical properties;
- contain natural or synthetic hormonelike substances or thyrostatic agents.

Honey and apiculture products may not contain traces of such medications as chloramphenicol, chlorpharmasin, colchizin, dapson, dimetridasol, nitrofurane, and ronidasol. The content of coumaphos must not exceed 100 µg/kg, and the content of amitraz must not exceed 200 µg/kg.

Honey and apiculture products may not contain traces of other medications used for bee treatment and care. The manufacturer must specify all the pesticides utilized during collection of honey and manufacture of apiculture products.

IX. Requirements for Egg Powder, Egg Melange, and Egg Albumen

Eggs used for production of egg powder, egg melange, and egg albumen must be provided by farms free from communicable animal diseases, as established by the regulatory legal acts that are included in the legal framework of the Customs Union and Single Economic Space

Egg powder, egg melange, and egg albumen must not:

- have altered organoleptic properties;
- be contaminated with Salmonella or agents of other bacterial infections;
- not be treated with chemical substances, ionizing radiation or UV rays.

X. Requirements for Eggs

Eggs must be originate from the premises free from contagious animal and bird diseases, as established by the regulatory legal acts that are included in the legal framework of the Customs Union and Single Economic Space.

18. Item 279 of Section 1.1, Annex No. 7 to the Technical Regulation shall read as follows:

No.	Russian Plant Name	Latin Plant Name	Parts of Plants
279	Saltwort (Russian Thistle)	Salsola australis R. Br.(=S.ruthenica Iljin)	All parts of the plant

19. Section 1.1 of Annex No. 7 to the Technical Regulation shall be supplemented with the following items:

No.	Russian Plant Name	Latin Plant Name	Parts of Plants
340.	Japanese Sweet Flag	Acorus gramineus Soland. (= A. pusillus Sieb.)	Rootstock, essential oil, leaves
341.	Bienertia cycloptera	Bienertia cycloptera Bunge	Aboveground part
342.	Bassia cycloptera	Bassia cycloptera Bunge	Aboveground part
343.	Black Cumin	Bunium persicum B. Fedtsch	All part of the plant
344.	Bunium cylindricum	Bunium cylindricum Drude	Aboveground part and essential oil therefrom
345.	Gymnocalcium	Gymnocalcium	Aboveground part
346.	Bulbous Canarygrass	Phalaris tuberosa L.	Aboveground part
347.	Jointed Anabis	Anabasis articulata	Aboveground part
348.	Echinophoria Sibthorpiana	Echinophoria sibthorpiana Huss	Aboveground part
349.	Colocynth	Citrullus colocynthis Schrad.	Fruit (powder, extract
350.	Nipple Beehive Cactus	Coryphantha micromeris Lem.	Whole plant
351.	Bluegreen Saltbush	Artriplex nummularia Lindl.	Aboveground part
352.	Wrinkled Giant Hyssop	Agastache rugosa O.Kuntze	Essential oil
353.	Miniature Beefsteakplant	Mosla dianthera L.	Essential oil
354.	Orlaya Daucoides	Orlaya daucoides	Fruit (essential oil)
355.	Orthodon Asaroniferum	Orthodon asaroniferum	Aboveground part

END UNOFFICIAL TRANSLATION.